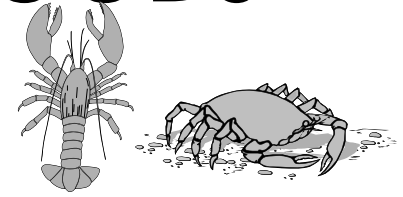
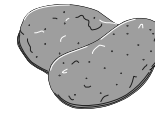
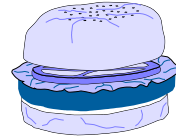
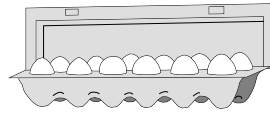


POTENTIALLY HAZARDOUS FOODS



Served alone or as ingredients in recipes, potentially hazardous foods are especially vulnerable to micro-organisms, which are the major cause of foodborne illnesses. The following foods are identified by the U.S. Public Health Service as potentially hazardous. Several of the foods have been identified as potentially hazardous because they have been the source of a foodborne illness. Others have been identified because of the nature of the food.

***MILK**

***EDIBLE CRUSTACEA (SUCH AS SHRIMP, LOBSTER, CRAB)**

***RAW SEED SPROUTS**

***SHELL EGGS**

***SYNTHETIC INGREDIENTS
(SUCH AS TEXTURED SOY PROTEIN
HAMBURGER SUPPLEMENT)**

***SLICED MELONS**

***MEATS**

***TOFU OR OTHER SOY-PROTEIN FOODS**

***SHELLFISH**

***FISH**

***PLANT FOODS THAT HAVE BEEN HEAT-
TREATED (SUCH AS BEANS OR RICE)**

***BAKED OR BOILED POTATOES**

